



RESERVA MALBEC ROSE 2023

VITICULTURE

Vineyard: The grapes for this wine come from the San Carlos Vineyard in the heart of the Colchagua Valley. The blocks average 19 years in age.

Soils: Cunaco presents alluvial and extraordinarily porous sandy-clay soils with very good drainage and the ability to administer the water to the plant throughout the year.

Climate: The 2022–2023 season began with a winter with moderate precipitation that increased throughout the season, reaching a total of nearly 380mm by early spring. These rains were important in order to fill our vineyard tanks to capacity, and to allow us to delay our first irrigations, when compared to the previous season. The rain, together with the irrigations, allowed the vines to begin their phenological cycles with a good level of moisture in the soil, avoiding any stress in the plants. Temperatures in early winter were moderate, and this trend continued through spring, meaning budbreak was later when compared to previous seasons. Summer began with lower average temperatures, however, this trend began to change in mid-January when heat waves began, reaching 37°C. These events were repeated throughout summer, leading us to anticipate that harvest would be pushed forward. Finally, in March and April, there were high temperatures, and these conditions provoked early ripening in our late-ripening varieties. All of this has translated into fresh wines with good natural acidity, very good concentration, and balance.

Vineyard management: The vineyards are planted to a density of 4,167–5,000 plants per hectare, and the vines are trellised to low vertical shoot position and cane or double guyot pruned. The shoots are tipped in spring and early summer. The canopy was maintained intact to keep the bunches covered throughout the entire ripening period in order to obtain a fresher, more intense wine with good volume.

VINIFICATION

Variety: Malbec 100%.

Harvest: The grapes were harvested between the 26 and 27 of February, 2023.

Winemaking techniques: The grapes were destemmed and pressed. The juice was drained and decanted for 36–48 hours then fermented in stainless steel tanks at 14–16°C. Once fermentation had completed, the new wine remained on its finest lees to improve its balance and volume.

LABORATORY ANALYSIS

Alcohol: 12.5 % vol.

pH: 3.34

Total Acidity: 6.47 g/L

Residual Sugar: 1.13 g/L

Volatile Acidity: 0.22 g/L

TASTING NOTES

With a pale pink color, the wine's nose highlights citrus notes accompanied by aromas of white fruit and flowers. The palate shows a fresh wine with tension and a creamy texture, achieving a mid-palate with great balance and fresh red fruit reminiscent of freshly cut strawberries. The finish is long and fresh, ideal to enjoy on summer afternoons.

FAMILY OWNED SINCE 1935

www.viumanent.cl



DOWNLOAD
TASTING VIDEO